

Woman's Realm -:- Social and Personal -:- Fashions -:- Literature

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Just Good Gingerbread

Served hot—served cold—plain, sugared or frosted—with the character of cake or when sauced or topped with whipped cream, given the semblance of pudding—the pan of fresh gingerbread is a most versatile dish.

Not long ago I gave our Mail and Empire readers a recipe for gingerbread—here is another good one that, as you will observe, can be used as a base for a number of variations.

Plain Gingerbread
1-4 cupful of butter
1-4 cupful of other shortening
1-2 cupful of sugar
1-2 cupful of molasses
1-2 cupful of sour milk or buttermilk
1 egg
1-2 teaspoonful of cinnamon
1-2 teaspoonful of nutmeg
1-1/2 teaspoonfuls of ginger

Chocolate Icing
1-2 square of bitter chocolate
Pinch of salt
1-2 teaspoonful of melted butter
1-3 cupful of scalded cream
1 egg yolk
Icing sugar
1-2 teaspoonful of vanilla
Melt chocolate over hot water; scald the cream or milk, if you slightly increase the butter, and add very slowly to the melted chocolate; add salt and pour the mixture over slightly beaten egg yolk, stirring vigorously; add butter and sift in icing sugar until of spreading consistency. Add vanilla.

Keels Dyspeptics What to Eat

AVOID INDIGESTION, SORE ACID STOMACH, HEARTBURN, GAS ON STOMACH, ETC.

Indigestion and practically all forms of stomach trouble, say medical authorities, are due to the presence of an excess of hydrochloric acid in the stomach. Chronic "acid stomach" is exceedingly dangerous and sufferers should do either one of two things.

Either they can go on a limited and often disagreeable diet, avoiding foods that disagree with them, that irritate the stomach and lead to excess acid secretion or they can eat as they please and neutralize the effect of the harmful acid and prevent the formation of gas, sourness or premature fermentation by the use of a little Bismarated Magnesia at their meals.

There is probably no better, safer or more reliable stomach antacid than Bismarated Magnesia and it is widely used for this purpose. It has no direct action on the stomach and is not a diuretic or a purgative. A teaspoonful of the powder or a couple of the grain tablets taken in a little water with the food will neutralize the excess acidity which will be present and prevent its further formation. This removes the whole cause of the trouble and the meal digests naturally and healthily without need of peptic pills or artificial digestants.

Get a few ounces of Bismarated Magnesia from any reliable druggist. Ask for either powder or tablets. It never comes as a liquid, milk or effervescent. The Bismarated form is not a laxative. Try this plan and eat what you want at your next meal and see if this isn't the best advice you ever had on "what to eat."

YOUR CHILD Not Stupid—Handicapped

The seeming stupidity of many school children, is directly chargeable to faulty vision.

Correctly fitted glasses often work wonders.

Have your child's eyes examined NOW

G. F. HUTCHESON
F. Gordon Hutcheson
Optometrists—At your service.

Style Chats
WITH ALMA ARCHER

You remember this spring when the "... and white" craze in women's clothing swept us all off our porches. Well, now we have the "Pewter with ..." idea which promises big things for decorative accessories.

Pewter pieces are given an entirely new interest when combined with pottery, crystal wood or even copper.

I particularly go for the pewter beer sets (or pewter-finished aluminum if you like.) These have the metal rimmed walnut tray and beer mugs of the metal.

position in the skin. Set the bananas in an agate dish in a moderate oven to bake until the skin is blackened and the pulp soft. Take the pulp from the skins without injury to the shape and serve hot as an entree or as a dessert dish. For the sauce, cook 1-2 cup raisins in 1 cup water until tender. Stir in 1 teaspoon cornstarch, 1-2 cup sugar and let simmer for about eight minutes. Add 1 teaspoon butter, 1-2 teaspoon vanilla and 1 tablespoon lemon juice. This will make enough sauce for two large bananas.

Honey Pudding
Three tablespoons pearl tapioca, 3 breakfast cups water, 3 heaped tablespoons honey. Soak tapioca overnight with 2 cups water. Then add honey and 1 cup water before putting into hot oven for 2 hours. Stir occasionally.

"Different" Lemon Pie
1 cup white sugar
2 tablespoons flour
1 tablespoon butter
Mix and rub until very smooth then add:
2 egg yolks
Pinch of salt
Juice and grated rind of one lemon
1 cup sweet milk
When this is thoroughly mixed fold in stiffly beaten whites of 2 eggs. Bake in moderate oven being careful not to let top brown too quickly before crust is cooked.

Raisin Custard Pie
Put food through chopper or chops 3-4 cup raisins, add 1-2 cup water, 1 tablespoon flour and 6 tablespoons sugar well mixed and cook until thickened. Put into a baked crust. Scald 1 1-2 cups milk. Mix 2 beaten yolks, 3 tablespoons sugar, 1 1-2 tablespoons cornstarch and 1-2 cup cold milk. Add hot milk gradually and return to double boiler. Cook 15 minutes. Add 1-2 tablespoon vanilla and pour mixture over raisins. Cover with meringue made from stiffly beaten whites and 2 tablespoons sugar.

KING'S VOICE CARRIED 12,000 MILES

SYDNEY, Australia, August 15.—If the King is willing, he will stand in Buckingham Palace some time next year and cut a piece of ribbon in Sydney. The ribbon will be stretched across the entrance to the Sydney harbor bridge, now under construction and looked upon as the greatest engineering feat ever attempted in Australia.

If the King approves the programme, elaborate electrical gear-wire and wireless—will be installed to make the long distance snipping possible.

The King's voice will be carried 12,000 miles by radio, and the sight of him speaking into the microphone by television, according to plans now under consideration.

BODY SCARRED BY 13 DUELS

WESTERVILLE, O., Aug. 15.—(U.P.)—Dr. Gustav Meyer, faculty member at Otterbein College here, has on his body the scars of 13 duels fought while he was a student at German universities. At 73 Dr. Meyer longs for olden days when "fighting was a man's sport."

Wherever you go get Gurd's RARE OLD GINGER ALE
World-famous for 60 years!

MR. AND MRS.

OR MR. GREEN, GOT A MINUTE? I WANT TO SHOW YOU SOMETHING

CERTAINLY, WILLIE, IN YOUR YARD?

YES, I KNOW YOU DID, WILLIE

YEAH, WE USED TO HAVE A BIG SAINT BERNARD—

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Dorothy Dix
Finds Only Human Frailty
Vivisection the Mother-in-Law In-Law

The Study of the Mother-in-Law Will Reveal Only a Natural Human Woman Who Looks Like an Ogress Only Because She is Brought Into Conflict With the Natural Humans Her Children Marry

A modern college, which offers its students a course in the domestic relations, is going to devote special study to the mother-in-law. She is to be vivisectioned and psychiatrized and put under the microscope and have all of her complexes and inhibitions investigated and her actions and reactions analyzed with a view to finding out what makes the wheels go around in her and why she does as she does and whether she is really as dangerous as she is reputed to be.

And what they will find out when they get through is that the mother-in-law is no abnormal and exotic female with strange, malevolent impulses that cause her to enjoy breaking up homes, but that she is just one of the common or garden variety of women who are good and kind and devoted wives and mothers and who belong to the church and run the missionary and sewing societies and are helpful neighbors and who live in the odor of sanctity and die in grace.

As women no praise is too fulsome a tribute to pay them. It is only when they become mothers-in-law that their virtues suffer a sea change and are transmitted into vices. And this is not their fault. It is only that the role of mother-in-law is so difficult and calls for so many conflicting talents that it is virtually impossible for any human being to fill it satisfactorily.

For a mother-in-law, to come up to requirements, has to be as dumb as an oyster, as blind as a bat, as humble as a worm of the dust, as invisible as a spirit. She must never give advice, no matter how badly it is needed. She must never interfere in her children's affairs, no matter how vital they are to her.

She must never appear upon the scene except when there is a new baby or sickness or need for somebody to take care of the children or substitute for a servant or when the rent is overdue or the grocer pressing for his bill. Then, her mission performed, she must vanish, without even expecting any thanks or appreciation. And for a woman to be able to do this requires her to be something more than a superwoman. It requires her to be a miracle.

Most of the charges that are brought against the mother-in-law are justified. She is nearly always a menace to her children's marital happiness and any bridal couple had just as well put a stick of dynamite under their doorstep as to take mother to live with them when they get married, unless mother happens to be one of those rare women who have the disposition of an angel and the tact and savvy of a diplomat and the self-abnegation of an Early Christian martyr. And even then they take a risk.

It is easy enough to understand why the mother-in-law heads the home-wrecking crew, as divorce statistics show that she does. To begin with, she is always an enforced guest. Her in-laws never really want her, because every young husband and wife who love each other desire to be alone with no third party always listening in to their billing and cooing, taking part in their squabbles and disagreements, always having to be dragged about to their places of amusement.

Then the green-eyed monster rears its ugly head, and there is no jealousy on earth bitterer than that that a mother and wife, who fight over the same man, can feel for each other. None greater than that a mother can feel for the man her daughter loves better than she does her. Nor can any man hate any other rival with a more deadly hatred than he feels toward the woman who has more authority and influence over his wife than he has. "Mother says" is the fighting word in millions of homes, and the things that two perfectly good, kind women can do to each other when they are mother-in-law and daughter-in-law are simply unbelievable crimes.

Then there is meddling. It is all very well for a mother-in-law to make a cast-iron resolve to keep her fingers out of her children's pies, but she simply can't do it. The one thing that age develops in us all is egotism and self-complacency. All elderly people are perfectly sure that they are fountains of wisdom and oracles. Especially are housekeepers convinced that they are infallible, and so it is impossible for the woman who has been auctocrat in her own home for thirty or forty years to watch a blundering bride waste her son's money and poison him on bad cooking or see her son-in-law do the things she never let her husband do, without tendering the unsought criticism and advice that are as good for a family row as a nickel is for a gingercake.

And then there is partisanship. The faults that a woman overlooks in her own children loom as big as mountains in her in-laws. She thinks it is all right for her own daughter to belong to clubs and have pretty clothes and that her husband should hustle to give them to her, but she is down on her daughter-in-law for gadding so much and not staying at home and taking care of her children and she sheds tears of pity over her poor persecuted son who has to work so hard to support his wife.

In a word, the study of the mother-in-law will only show a natural human woman, and it is because she is brought in conflict with the natural human men and women her daughters and sons marry that it is wisest and happiest for them never to try to live under the same roof. The real solution of the in-law question is for the party of the first part and the party of the second part to keep a safe distance between them.

DOROTHY DIX.

Spread on Bread all boys and girls love
Barbour's
peanut butter

Ask your Grocer

For The Cook
LOGANBERRY GELATINE

One-half package gelatine, 2 cups loganberry juice, 1 tablespoon lemon juice, sugar to taste. Soak gelatine in cold water to cover. Bring loganberry juice, lemon juice and sugar to a boil. Stir in the gelatine and dissolve. Beat continually until it starts to set, then pour into sherbet glasses and chill. Top with whipped cream. Bottled loganberry juice will answer the purpose nicely.

Vacation-time

PERPETUAL motion from morning till night, aren't they? They climb and run and jump all over the landscape, every little body a perfect dynamo of energy. They soak up health with sunshine, they stork up strength with the exercise. But look out for the dangers of vacation-time! Climbers sometimes tumble down and bump their heads. Juvenile runners cannot escape scrapes and bruises. And even Old Man Sunshine may burn a child's tender skin painfully. Be sure that "Vaseline" Petroleum Jelly is near at hand for all such emergencies. Doctors recommend it. And teach the children to use it themselves.

Any druggist carries a stock of "Vaseline" Jelly in tubes and jars. And remember when you buy that the trademark "Vaseline" on the label is your assurance that you are getting the genuine product of the Chesebrough Manufacturing Company, Consolidated, 6520 Chabot Ave., Montreal, Canada.

Keep FIRST AID handy

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What the Fashionables are Wearing
Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

3076

are plain brown. White embroidered organdie tucked in at the neckline is dainty and feminine.

Style No. 3076 that may be copied exactly at a substantial saving is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52 inches bust measure. Size 36 requires 4 1/4 yards of 38-inch material with 1 yard of 6-inch lace.

White flat washable crepe silk is very smart for resort.

Other interesting ideas are grey linen, dusty-pink shantung, black and white crepe silk print and printed batiste in blue and white.

Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred).

Price of pattern 15 cents.

No. 3076. Size
.....
Name
.....
Street Address
.....
City State

A Morning Smile
Mother: "Have you given Nannie one of your toffees, dear?"
John (aged four): "No, she can't eat one. She has something that matter with her."
Mother: "What is it?"
John: "I think it's called Lent."

PLANKED FISH
1—Select a three or four pound haddock, whitefish, halibut, flounder, or other flat fish.
2—Be sure all scales have been removed.
3—Cut off head and tail and remove the entrails.
4—Split down the centre and remove entire bone with sharp pointed knife.
5—Sprinkle inside of the fish with salt.
6—Stuff with a simple dressing of bread crumbs, melted butter and seasoning.
7—Bring the edges together and sew firmly the full length of the fish.
8—Heat the plank and grease it thoroughly.
9—Score the skin lightly and lay strips of bacon across the slashes.
10—Lay the fish on the plank, sprinkle with salt, pepper and paprika and bake in moderate oven for 45 minutes.

Etiquette
By Robert Lee

Q. Should the hostess rise when greeting all newcomers?
A. Yes; it is very inhositable if she does not.

Q. What is an important thing to remember when making a business appointment?
A. Punctuality.

Q. What four courses constitute a simple, formal dinner?
A. Soup, main course of meat and attending vegetables, salad, and dessert, with coffee.

Paris Styles
By MARY KNIGHT
United Press Staff Correspondent

PARIS, August 15.—(U. P.)—A new jewelry combination includes short choker necklace, one bracelet, a pin for the front of the dress and another for the side of the hat. These are done in ropes of twisted gold, almost barbaric looking in their crude, rough cutting, and with a distinct colonial atmosphere.

One of the most expensive necklaces in real stones in the most exclusive of exclusive Rue de la Paix shops contains diamonds, pearls, rubies, emeralds, sapphires, topazes and one black pearl, and the arrangement of the gems is so skillfully done that the effect is that of a priceless rainbow. The colors are all rich and deep and seem to melt into one another as the myriad pieces in a kaleidoscope fit into snowflake shapes without the slightest effort. The black pearl is oval and drops as a lavalere in front.

With grey outfits that are going to take a prominent part in fashions this winter, the combination of dull silver and ivory will be most appropriate. Bracelets and rings of grey varnished and polished woods set with designs in ivory are also making their appearance in the shop windows along the Grand Boulevards, and flat wooden disk beads—like large pep perimits—divide their space with ivory. Some of them are made in the shape of elephants with only the eyes and tusks of pure ivory and the rest in dull brown, black and grey wood.

How The Old Neighborhood Is Changing

By BRIGGS

OR MR. GREEN, GOT A MINUTE? I WANT TO SHOW YOU SOMETHING

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